



Armoire à vin.

Wine Preservation Technology

USER MANUAL

V40- IC2ESS

WARNING

The information in this document is subject to modification without any prior notice.

VINTEC offers no guarantee for our wine cellar if it is being used for any purpose other than that for which it was specifically designed. VINTEC cannot be held responsible for any error in this manual. VINTEC is not responsible or liable for any spoilage or damage to wines or any other contents incidental or consequential to possible defects of the wine cellar. Warranty applies to the wine cellar only and not to the content of the wine cellar.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

R600A WARNINGS

This unit uses a small quantity of R600A (iso-butane) flammable refrigerant in it's sealed system – 28grams.

For your safety observe the following recommendations.

- This appliance contains a small quantity of R600A refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
- During transportation and installation, ensure that the tubing of the refrigerant circuit is not damaged.
- Avoid using or manipulating sharp objects nearby the appliances.
- Leaking refrigerant can ignite and may damage the eyes.
- In the event any damage does occur, avoid exposure to open fires and any device which creates a spark. Disconnect the appliance from the mains power.
- Thoroughly ventilate the room in which the appliance is located for several minutes.
- Notify Customer Service for necessary action and advice.
- The room for installing the appliance must be at least 1 cubic metre per 8 grams of refrigerant. The refrigerant quantity contained in this appliance is listed above in grams; it is also noted on the Rating Plate of the appliance.

It is hazardous for anyone other than an Authorised Service Person to carry out servicing or repairs to this appliance. In Queensland the authorized person must hold a Gas Work Authorisation for hydrocarbon refrigerants, before carrying out servicing or repairs which involve the removal of covers.

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- WARNING: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- WARNING: Do not damage the refrigerant circuit.

The environment and personal safety must be considered when disposing of this appliance. Please ensure the appliance is taken to a recycle center for safe recycling. DO NOT dispose of the appliance in land fill as the insulation and refrigerant gas contained in these appliances are flammable.

Allow 24 hours before switching on the wine cellar. During this time we recommend that you leave the door open to clear any residual odors.

BEFORE LOADING & PLUGGING IN THE WINE CELLAR

IMPORTANT: Place you wine cabinet in a location which is strong enough to support the weight of the fully loaded cabinet. The structure supporting the V40-IC2Ess must be able to sustain a minimum weight of 105 KG.

It is recommended that you remove all internal & external packaging & clean the interior of the appliance before first use, using a solution of bicarbonate of soda & warm water & then thoroughly dry the interior.

The unit may have residual odors at first, they will disappear as the unit cools.

- Recommendations:** Refer to installation instructions
- The location you have selected for your wine cellar should:
- be well away from any heat source and direct sunlight;
 - not be too damp (laundry, pantry, bathroom etc.);
 - have a flat surface,
 - have a standard and reliable electricity supply (standard socket to country standards, linked to the ground), it is NOT recommended to use a multi-socket or extension lead.
 - have a surge protector fitted to the electrical outlet
 - away from the microwave. Certain microwave ovens do not have wave interference shield. When placed within a 1 meter vicinity of the wine cabinet, they may affect the operation of the wine cabinet.

Notes:

The wine cellar should be placed where the ambient temperature is between 10°C to 35°C. If the ambient temperature is above or below this range, the performance of the unit may be affected. Placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. The ideal range of temperature may not be reached. (See Climate Class at the end of this manual)

GROUNDING INSTRUCTIONS

The wine cellar must be grounded in case of an electrical short circuit. Grounding reduces the risk of electrical shock. The wine cellar is equipped with a power cord having a grounding wire and plug. The wine cellar plug must be plugged into a properly affixed and grounded electrical outlet.

Note: In locations where there is frequent lightning, it is advisable to use surge protectors.

Improper use of the grounding plug can result in the risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood.

If the supply cord is damaged, it must be replaced by a qualified person in order to avoid electrical hazard.

INSTALLING YOUR WINE CELLAR

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the wine cellar.

The wine cellar must be positioned such that the plug is accessible. Release the power cord. Move your wine cellar to its final location. The wine cellar should be installed in a suitable place where the compressor will not be subject to physical contact.

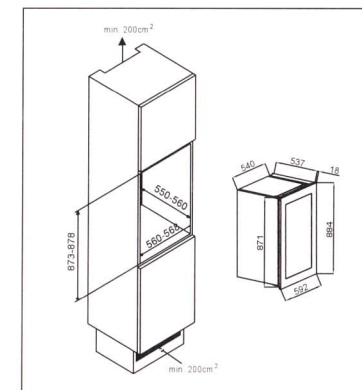
Leveling your wine cellar: Wine cellar must be leveled **BEFORE** loading your wines. To level the unit, adjust the front leveling legs at the bottom of the unit.

PLINTH VENT

Compressor run appliances require proper ventilation for proper and longer usage. This unit is designed to be built in "in column" and has very specific ventilation requirements which are shown in the following diagrams. The warranty will be void if these installation requirements are not met.

A plinth vent of AT LEAST 200 sq cm is recommended to allow for sufficient ventilation. If ventilation intake is provided elsewhere, the plinth vent may not be necessary.

IMPORTANT - Failure to follow the instructions regarding installation & ventilation will void the warranty. To ensure correct function of the unit, air vents must never be blocked or covered.



TO INSTALL THE HANDLE:

IMPORTANT: Do not overtighten the screws & do not use power tools to install the handle.

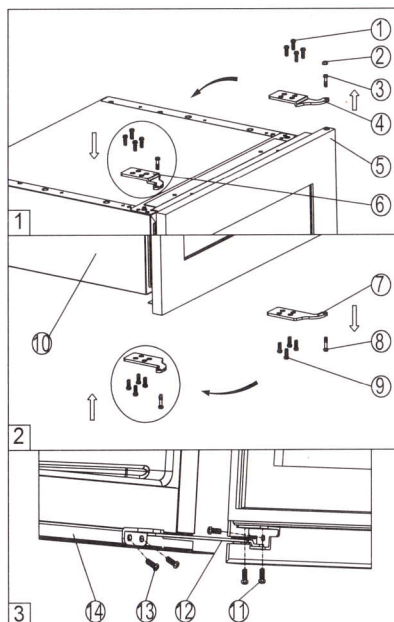
1. Carefully remove the door seal on the side you wish to install the handle.
2. Insert the screw from the inside of the door frame & screw it into the handle, using the screws, lock washers & flat washers provided.
3. Replace the door seal.

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REVERSING THE DOOR

It is possible to reverse the door on this unit, if required. To do so, follow the steps below:



- | | |
|-------------------------|-------------------|
| ① Screw | ⑧ Lower Hinge Pin |
| ② Decoration Plug | ⑨ Screws |
| ③ Top Hinge Pin | ⑩ Cabinet |
| ④ Right Top Hinge Plate | ⑪ Screws |
| ⑤ Glass Door | ⑫ Stop Mechanism |
| ⑥ Left Top Hinge Plate | ⑬ Screws |
| ⑦ Lower Hinge Plate | ⑭ Bottom Bracket |

1. Remove the stop mechanism (12) by unscrewing screws (11) & (13).
2. With the door closed, remove the upper hinge pin cover, and then the upper & lower hinge pins. Support the door to prevent it from falling.
3. Remove the door carefully & place it on a padded surface to avoid risk of damage.
4. Unscrew the four upper hinge plate screws on the right hand side & the blanking screws on the upper left hand side. Remove the right upper hinge plate. Fit the left upper plate, supplied with the instructions, using the four hinge plate screws, and then fit the blanking screws on the right.
5. Unscrew the four lower hinge plate screws on the right hand side & the blanking screws on the lower left hand side. Remove the right lower hinge plate & rotate the hinge plate 180 degree. Refit the lower hinge plate on the lower left hand side using the four hinge plate screws, and then fit the blanking screws on the right.
6. Rotate the door 180 degree and then relocate it on the upper & lower hinge plates. Refit both upper & lower hinge pins.
7. To level the door, adjust the upper & lower hinge plate screws & then tighten securely.
8. Reinstall the stop mechanism on the opposite side using screws (11) & (13).
9. Move the door supporter to the opposite designated position.

Note: Keep the spare upper hinge plate should you need to reverse the door again in the future.

TURNING ON YOUR WINE CELLAR



TO SWITCH POWER ON /OFF

Press & hold the Light & Temperature set buttons simultaneously for 5 seconds.

TO CHANGE THE TEMPERATURE

Optimal temperature selection

Whilst all styles of wines are best stored at temperatures between 12 & 14°C, your wine can also be held at correct drinking temperature, for red wine this is between 15 & 20°C, & for white wine between 08 & 13°C.

SETTING THE TEMPERATURE CONTROL

The wine cellar has two temperature zones: The preset temperature (Factory setting) for the upper zone is 10°C & for the lower zone is 16°C.

To view the set temperature in either zone, touch the up or down mark at any time & the set temperature will temporarily flash in the LED display for 5 seconds.

The temperature settings of LOWER ZONE and UPPER ZONE are adjustable with the range 6°-22°C/42°-72°F. It is recommended to set the LOWER ZONE between 13 to 22°C / 55-72°F, which is ideal for storing white and red wines and set the UPPER ZONE between 6 to 13°C / 42-55°F which is ideal for storing sparkling and white wines.

NOTE: The temperature set for the LOWER ZONE must always be equal or higher than that in the UPPER ZONE. For optimal performance, the set temperature of the two zones should differ by at least 4°C.

- Press the temperature mark to set the internal temperature for each zone. The degrees indicators will appear in the display window marked for UPPER ZONE and for LOWER ZONE.
- When pressing the temperature mark for the first time, the LED readouts will show the original temperature sets previously (The preset temperature at the factory for UPPER ZONE is 10°C / 50°F and for LOWER ZONE is 16°C / 60°F).
- Press the temperature mark once. The LEFT LED indicator for UPPER ZONE will flash. Press the **UP** or **DOWN** marks to set the desired temperature.
- When pressing the temperature mark again, the RIGHT LED indicator for LOWER ZONE will flash. Press the **UP** or **DOWN** marks to set the desired

temperature for the LOWER ZONE.

- The temperature will increase 1°C or 1°F if you touch the **UP** mark once, or the temperature will decrease 1°C or 1°F if you touch the **DOWN** mark once.

Note: When you use the wine cellar for the first time (or restart the wine cellar after having it shut off for a long time), there will be a few degrees, variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the wine cellar is running for a few hours everything will stabilize.

Important: If the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The wine cellar will not start if you attempt to restart before this time delay.

INTERNAL LIGHT

- Press the light button to switch the light on or off.

DYNAMIC CLIMATE/SILENT MODE

To reach the desired temperature settings and proper climate, VINTEC wine cellars, uses the Dynamic cooling mode

This Dynamic Cooling mode enables the relative humidity inside the unit and the temperature to be distributed evenly around the interior so you can store all your wine under excellent conditions. If you would like to use the unit to store wine for a long term, the dynamic cooling mode is a must, as it recreates the continuous proper climate for wine storage

In the Dynamic Cooling mode, the interior fan will cycle on and off to circulate the inside air, creating noises. It is possible to switch off the Dynamic Climate mode by touching and holding the **UP** mark for at least 5 seconds. Three beeps will sound and the unit will then work in a Silent mode. Re instate and switch on the Dynamic Cooling mode, by touching and holding the **LOWER** mark for at least 5 seconds until you hear the three beeps again.

OPERATING NOISES

The following noises are normal and occur from time to time:

- Gurgling sound, caused by the refrigerant flowing through the appliance's coils.
- Cracking/popping sounds, resulting from the contraction and expansion of the refrigerant gas to produce cold.
- Fan operating sound, to circulate the air within the wine cellar under The Dynamic climate mode.

An individual's perception of noise is directly linked to the environment in which the wine cellar is located, as well the specific type of models. VINTEC wine cellars are in line with international standards for such appliance. VINTEC will always do its utmost to satisfy its customers but will not retake possession of the goods due to

complaints based on normal operating noise occurrences.

LOADING YOUR WINE CELLAR

You may load your wine bottles in single or double rows while taking note of the following: if you do not have enough bottles to fill your wine cellar, it is better to distribute the load throughout the wine cellar so as to avoid "all on top" or "all below" type loads.

- Do remove or relocate adjustable wooden shelves to accommodate larger type of bottles or increase the capacity of the cellar by stacking the bottles up when necessary. (See removing shelves)
- Keep small gaps between the walls and the bottles to allow air circulation. Like an underground cellar air circulation is important to prevent mould and for a better homogeneous temperature within the cellar.



- Do not over load your wine cellar to facilitate air circulation
- Do not stack more than 1.5 rows of standard 0.75L bottles per shelves to facilitate air circulation
- Avoid obstructing the internal fans (located inside on the back panel of the wine cellar).
- Do not try to slide the shelves outwards beyond the fixed position to prevent the bottles from falling.
- Do not pull out more than one loaded shelf at a time as this may cause the wine cellar to tilt forward if not properly installed.
- Do not cover the wooden shelves with alloy foil or other materials, as it will obstruct air circulation.
- Do not move your wine cellar while it is loaded with wines. This might distort the body of the wine cellar and cause back injury.

TYPES OF REGULATION

Please note that depending on the loading and settings chosen it takes 24hours for the wine cellar to see the temperature stabilizing.

TEMPERATURE SETTINGS

WINE SERVING TEMPERATURE CHART

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C. The below chart is an indicative temperature chart to indicate the best temperature for drinking purposes.

Champagne NV, Sparkling, Spumante	6°C
Dry White Semillon, Sauvignon Blanc	8°C
Champagne Vintage	10°C
Dry White Chardonnay	10°C
Dry White Gewürztraminer, Riesling, Pinot grigio	10°C
Sweet White Sauternes, Barsac, Montbazillac, Ice Wine, Late Harvest	10°C
Beaujolais	13°C
Sweet White Vintage: Sauternes...	14°C

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White Vintage Chardonnay	14°C
Red Pinot Noir	16°C
Red Grenache, Syrah	16°C
Red Vintage Pinot Noir	18°C
Cabernet & Merlot: French, Australian, New Zealand	
Chilean, Italian, Spanish, Californian, Argentine an...	20°C
Vintage Bordeaux ...	
Room temperature not exceeding 20°C	

IMPORTANT INFORMATION ABOUT TEMPERATURE

Your VINTEC wine cellar has been designed to guarantee optimum conditions for storing and/or serving your wines.

Fine wines require long and gentle developments and need specific conditions in which to reach their full potential.

All wines mature at the same temperature, which is a constant temperature set between 12°C to 14°C. Only the temperature of "dégustation" (wine appreciation) varies according to the type of wines (see "Wine Serving Temperature Chart" above). This being said and as it is for natural cellars used by wine producers for long period of storage, it is not the exact temperature that is important, but its consistency. In other words, as long as the temperature of your wine cellar is constant (between 12°C to 14°C) your wines will be stored in perfect conditions.

Not all wines will improve over the years. Some should be consumed at an early stage (2 to 3 years) while others have tremendous ageing capability (50 and over). All wines have a peak in maturity. Do check with your wine merchant to get the relevant information.

DEFROSTING/CONDENSATION/ HYGROMETRY/ VENTILATION

Your wine cellar is designed with "Auto-cycle" defrost system. During "Off-cycle" the refrigerated surfaces of the wine cellar defrost automatically. Defrost water from the wine cellar storage compartment drains automatically and part of it goes into a drainage container, which is located at the back of the wine cellar next to the compressor. The heat is transferred from the compressor and evaporates any condensation that has collected in the pan. Part of the remaining water is collected within the wine cellar for humidity purposes.

This system enables the creation of the correct humidity level inside your wine cellar required by the natural cork to maintain a long lasting seal.

Notes: The water collected by condensation, is therefore recycled. Under extremely dry environmental conditions, you may have to add some water into the water container provided with your wine cellar.

All units are equipped with a three layer glazed glass door to minimize condensation on the glass door.

The wine cellar is not totally sealed: fresh air admission is permitted through the drainpipe. Air is circulated

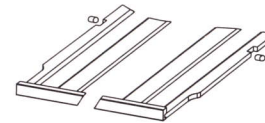
through the cellar by means of a fan/fans and the hollow shelves.

Notes: During the refrigerating cycle, heat is given off and dispersed through the external surfaces of the wine cellar. Avoid touching the surfaces during those cycles.

ADJUSTABLE WOODEN SHELVES

Adjusting/removing the shelves

To remove any of the shelves from the railing, move the shelf to the position where the notch on the shelf is under the plastic post, then lift to release.



OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

If your wine cellar appears to be malfunctioning, unplug it and contact your VINTEC's after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealed system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Notes : Any intervention performed by a non-technician will lead to the warranty being considered as null and void.

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to a preset temperature setting. (see preset chart)

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect your wine cellar's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your wine.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your wine cellar, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your wines.

CLEANING YOUR WINE CELLAR

- Turn off the power, unplug the appliance, and remove all items including shelves and rack.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a pint of water.
- Wash the shelves with a mild detergent solution.
- Remove excess water out of the sponge or cloth when cleaning any area of the controls.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.

TROUBLESHOOTING GUIDE

Common problems may easily be solved, saving you the cost of a possible service call. Please read carefully the instruction manual and revert to troubleshooting guide chart.

PROBLEM	POSSIBLE CAUSE
Wine cellar does not operate.	Not plugged in. The appliance is turned off. The circuit breaker tripped or the fuse is broken.
Wine cellar is not cold enough.	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket does not seal properly.
Turns on and off frequently.	The room temperature is hotter than normal. A large amount of contents has been added to the Wine cellar. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The bulb is out of order. The light button is "OFF".
Vibrations.	Check to assure that the Wine cellar is level.
The Wine cellar seems to make too much noise.	The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your Wine cellar. Contraction and expansion of the inside walls may cause popping and crackling noises. The Wine cellar is not level.
The door will not close properly.	The Wine cellar is not level. The door was reversed and not properly installed. The gasket is faulty. (magnet or rubber is spoiled) The shelves are out of position.

R600a :

Technical data	V40-IC2ESS
Models	
Capacity 750ml Bottles	40
Gas charge quantity	28gm
Net capacity	120 in litres
Pre-set temp in degrees	Upper 10°C Lower 16°C
Adjustable temp in degrees	6 to 22
Power Input	100 in watts
Heater ⁽⁰⁾	Yes
Freestanding or Built-in	Built-in
Nº. of wooden shelf. ⁽¹⁾	6
Ambient temp in degrees	10-35°C
Net dim in mm WxDXH	592 x 600 x 884
Gross dim in mm WxDXH ⁽²⁾	650 x 650 x 940
Net weight in Kg	46
Gross weight in Kg	50

⁽⁰⁾ Units with no heater will not raise its internal temperature if the ambient temperature where the unit is located is lower than the set temperature.

⁽¹⁾ Subject to changes accordingly to the various references and models modifications.

⁽²⁾ Based on carton box packing dimensions/weight

Standard features:
Compressor operated: R600a
- Available in rated voltage/frequency (as per country' requirements): 100V/50/60Hz, 220V/50/60Hz, 115V/50Hz
- Automatic defrost
- Humidity : 65% RH +/-10% RH
- Black outer and inner finish
- Internal light
- Adjustable feet x 4
- Double glass door
- Stainless steel finish door frame for "ss" models